DESSERT

Basque Cake 14
Cherry Preserves, Cream Cheese Ice Cream, Marcona Almonds

Key Lime Tart 14
Graham Cracker Crust, Torched Meringue, Toasted Coconut

Chocolate Cake 14
Raspberry, Chantilly Whipped Cream

Affogato 11
Intelligentsia Espresso over Brandied Vanilla Bean Ice Cream, Salted Shortbread Cookie

Scoop of Ice Cream or Sorbet 7

COFFEE & TEA

Intelligentsia Coffee 5
Espresso 5
Cappuccino 6
Latte 6
Kilogram Hot Tea 6

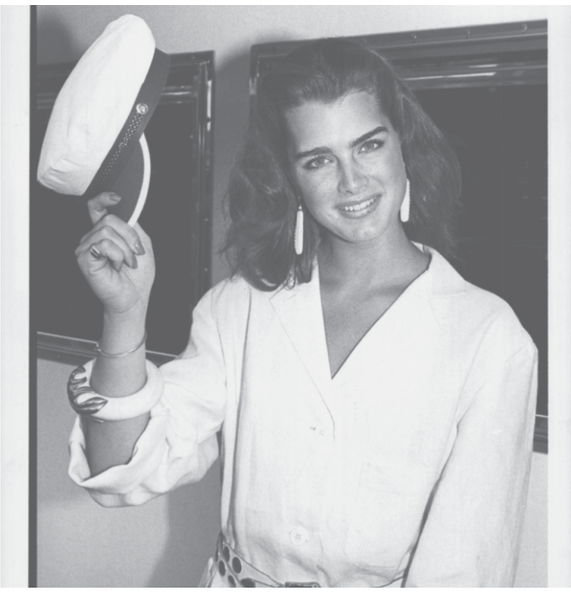
DESSERT WINES

Kopke LBV '18 Port, Douro, PORTUGAL 12
Rare Wine Co. Malmsey, Madeira, PORTUGAL 14
Kracher Beerenauslese '21, Burgenland, AUSTRIA 18
Tokaji Aszú 5 Puttonyos Furmint, HUNGARY 30

DESSERT COCKTAILS

Espresso Martini 20
Vodka, Espresso, St. George Coffee Liqueur, Cacao

Banana Alexander 17
Park VSOP Cognac, Banane du Bresil, Crème de Cacao, Walnut, Nutmeg, Cream



HAPPY HOUR

Monday - Friday
3 to 5pm

Half Priced Burgers
Half Priced Martinis
50¢ off Oysters
$5 Oyster Shooters

AUSTIN | ASPEN | HOUSTON
MONTECITO | MENLO PARK | MALIBU

OYSTERS

Served with Fresh Horseradish, Cocktail Sauce, Mignonette, Saltines, Lemon. 4.25 EACH*

Gowanbrae
Prince Edward Island

Dodge Cove
Maine

Love Shuck
Maine

Wiley Point
Maine

Blue Bonnet
Massachusetts

Hammerhead
Massachusetts

Salten Rock
Massachusetts

Warren Cove
Massachusetts

Yarmouth
Massachusetts

Copano Oro
Texas

Dressed Oyster* 6
Cucumber & Honey Vinaigrette, Mint, Crispy Shallots

COLD BAR

Bibb & Watercress Salad 15
Tarragon, Red Onion, Sherry Vinaigrette

Clark's Wedge Salad 18
Bacon Lardons, Hardboiled Farm Egg, Red Onion
Point Reyes Blue Cheese, Buttermilk Ranch Dressing
*add Three Jumbo Cocktail Shrimp +12

Shrimp or Dungeness Crab Louie Salad 28 / 34
Iceberg Lettuce, Capers, Herbs, Thousand Island Dressing

Jumbo Shrimp Cocktail 25
Horseradish, Seasoned Saltines

Bluefin Tuna Carpaccio* 26
Olives, Capers, Garlic Aioli, Jalapeño, Sunflower Sprouts

Crudo Plate* 26
Wasabi & Lemon Vinaigrette, Capers, Red Onion, Chive

Red Snapper Ceviche* 25
Golden Tobiko Roe, Cucumber, Serrano, Cilantro

Classic Steak Tartare* 25
Dijonaisse, Herb Salad, Oak Grilled Sourdough

Plateau de Fruits de Mer* 100 / 170
Petit or Grande Platter of Oysters, Lobster, Prawns, Crudo

SANDWICHES

Served with Choice of Shoestring Fries or Slaw

Toasted Pullman BLT 20
Sunflower Sprouts, Avocado & d'Espelette Aioli

Tuna Salad Sandwich 22
Green Olive & Parsley Vinaigrette, Aioli, Sourdough

Pan Roasted Black Angus Hamburger* 25
Sauce Gribiche & Gruyere

Blackened Swordfish Sandwich 26
Toasted Pullman, Tomato, Lettuce & Tartar Sauce

CAVIAR

Sustainable Caviars with Classic Accompaniments & Warm Cornmeal Blini**

Black River Osetra Royale, 50 g, Uruguay 260
Russian Osetra, 30 g, Israel 150
Golden Kaluga, 30 g, China 145
Siberian Sturgeon, 30 g, Poland 135
Classic White Sturgeon, 30 g, California 98

SPECIALTIES

New England Clam Chowder 16
Herbs, Chervil, Bacon, Tabasco, Oyster Crackers

Clams Casino 16
Chili Citrus Butter, Parmesan, Clark's Breadcrumbs

Bosc Pear & English Stilton Salad 24
Radicchio, Endive, Celery, Cider Gastrique, Pistachios

Oak Grilled Spanish Octopus 26
Olives, Fresno Chilis, Bay Leaf Aioli, Sourdough Croutons

Wood Grilled Gulf Oysters* 24
Sauce Mornay, Bacon, Spinach, Leeks

Wood Grilled Shrimp Toast* 26
Pea Tendrils, Shaved Celery, Harissa Aioli

Crab Cake* 34
Watercress & Frisee Salad, Pickled Shallots, Hollandaise

Lobster Roll 42
Lemon Mayo, Drawn Butter, Bibb Lettuce with Fries or Slaw

Mussels & Clams in White Wine & Herbs 36
Wood-Charred Sourdough

Crispy Snapper 48
Stone Ground Grits, Sofrito, Lemon Zest

Clark's Cioppino 48
Roasted Garlic Toast, Basil, Oregano

Wood Fired New York Strip 58
Red Chimichurri, Caramelized Onion, Marjoram

CATCH OF THE DAY

Served with Endive & Watercress Salad, Grilled Lemon, and Choice of Roasted Garlic & Herb Butter, Red Chimichurri, Smoked Paprika Vinaigrette or Salsa Verde

Crispy Skin Australian Barramundi 45

Pan Roasted Blue Nose Trevally 47

Oak Grilled Herb-Marinated Swordfish 40

Oak Grilled Gulf Redfish on the Halfshell 45

Oak Grilled Whole Spanish Branzino 48

A LA CARTE

Shells & Cheese with Lump Crab 18
Clark's Breadcrumbs, Fines Herbes

Oak Grilled Tuscan Kale 14
Toasted Pine Nuts, Parmesan, Chile Flakes

Roasted Cauliflower 14
Hazelnuts, Golden Raisins, Fresno Chiles

Oak Grilled Brussels Sprouts 14
Lemon Anchovy Dressing, Chili Crunch, Pecorino

Stone Ground Grits with Butter & Parm 10

Crispy Marble Potatoes with Chimichurri 12

Clark's Fries with Garlic & Rosemary 12

Grilled Cheese with Sofrito 16

* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.